

## 63053 Technical Gelatine, plates

### Technical Data

Form:	plates
Color:	brown / yellow
Odor:	slight odor
pH-Value:	6 - 7
Gelatinous strength (12.5 %):	200 – 220 Bloomgrams (10°C, 17h)
Viscosity:	2 - 2.5 (17.75 % at 60°C; Engler)
Melting point:	31 – 32°C
Fat content:	max. 1.5 %
Storage:	Store product in a dry place, keep away from water and humidity. Do not store above 30°C.
Application:	Soak the gelatine powder in cold water during 3 hours. Then slowly heat up in a double boiler between 50 and 60°C.

Gelatine is usually prepared in solutions of 2 to 60 %, depending on the purpose of application.